



SITTELLA

2016 Swan Valley

“Tinta Rouge”

“Shiraz Tempranillo Grenache Petit Verdot”



Vintage: 2017

Region: Swan Valley

Sub-region: Lower Swan

Variety: 40% Shiraz, 35% Tempranillo, 15% Petit Verdot, 10% Grenache.

pH: 3.61

TA: 6.82 g/l

Alcohol: 14.0%

Oak: 10 months in oak, 5% New French, 95% seasoned (2 year old, 3 year old, 4 year old)

Style: Refined, ethereal, soft tannin, fleshy, moreish.

Soil type: loam, ironstone, clay/loam

Vineyard age: Average of vineyards – 44 years old

Winemakers: Colby Quirk and Yuri Berns

WINE: All hand picked in the Swan valley Mediterranean sun, bunch sorted from seventy three year old old vine Grenache, forty five year old shiraz vines and fourteen year old Tempranillo vines. Developed as wine that was made to drink with savoury foods while enhancing the food experience without dominating what you are eating was a challenge. Here this style of wine sings with its ultra lifted aromatics and supple tannins and plush mouth feel, only leaving you wanting more.

Vinification: All hand picked in the cool of the night, berry de-stemmed and 20% whole bunches added to the ferment with all four of the varieties, fermented cool and held on skins for 20 days, pressed into oak where it spent only 10 months of its life before it was bottled. It's all about the preservation of fruit, character and liveliness.

Tasting Notes: Sweet scented fruits which, are unique to these vineyards Licorice, cherry and ripe plums, perfume and flowery notes help depict the attractive complexity of this wine. Linear tannin structure that is accompanied by soft and supple tannins help allow the wine to show off its tastefulness.

Food Pairing: Anything salty, especially jamon, prosciutto and bresola, basically any cured meats!!